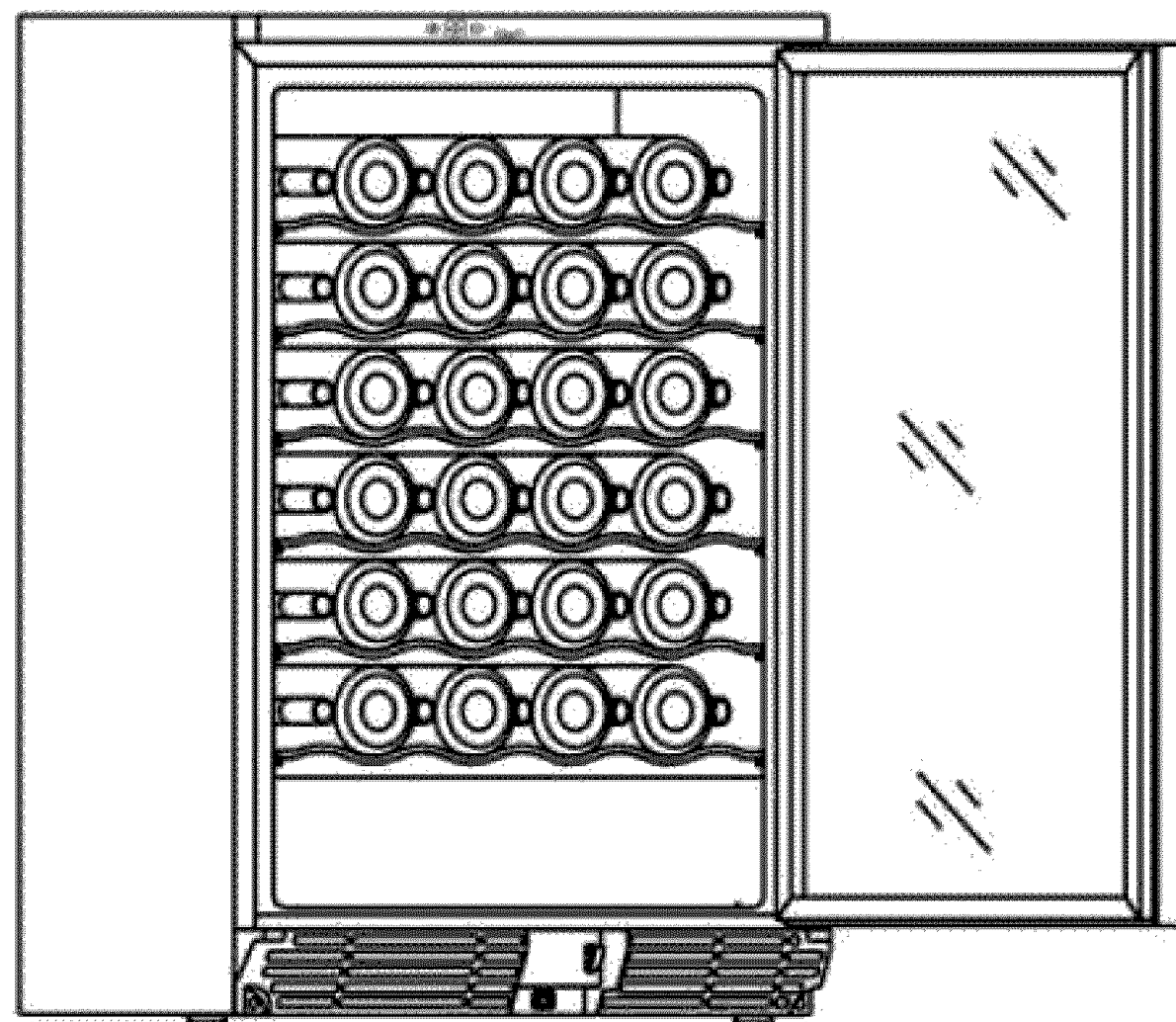


Vinotemp[®]

WINE CELLAR

VT60

INSTRUCTION MANUAL



LOS ANGELES CA

WWW.VINOTEMP.COM

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FEATURES

- ✧ Approximately 54-bottle holding capacity.
- ✧ **ZERO CLEARANCE “BUILT-IN” DESIGN:** Lower front inlet and exhaust grill enables installation in areas including kitchen cabinets, kitchen islands and formal display areas. Must leave clearance in front of the unit.
- ✧ **Triple temperature zones** that provide proper storage climate for white and red wines. The temperature zones vary from 45°F-65 °F(7°C-18°C), so all your wines will taste great when you serve them.
- ✧ Simple and reliable temperature adjustment mode to get the ideal temperature for your special blend.
- ✧ An **interior light** will highlight your personal display The interior light is activated when door is opened and also has a manual on/off switch.
- ✧ **Adjustable legs** ensure proper leveling and proper installation, which will provide reliability of your new wine cellar.
- ✧ All units are **UL** certified to ensure safety compliance and long term durability and service life.
- ✧ Unit is not designed for use in the garage or other extreme environments.

DESCRIPTION

- ✧ The wine cellar was created for the modern family. The unique features of this wine cellar were designed to complement your modern decoration as well as to meet the needs of today’ s ever growing number of wine connoisseurs. Recent statistics show an astonishing growth rate in wine demand and consumption in many countries around the world, and we believe the wine cellar will benefit many present and soon-to-be wine connoisseurs.
- ✧ This beautiful wine cellar is designed to allow a visual display of your private wine selection.

- ✧ We offer many different models that will satisfy most requirements, including those for the very serious wine connoisseur. Information on larger and more sophisticated units is available upon request or you may visit www.vinotemp.com.

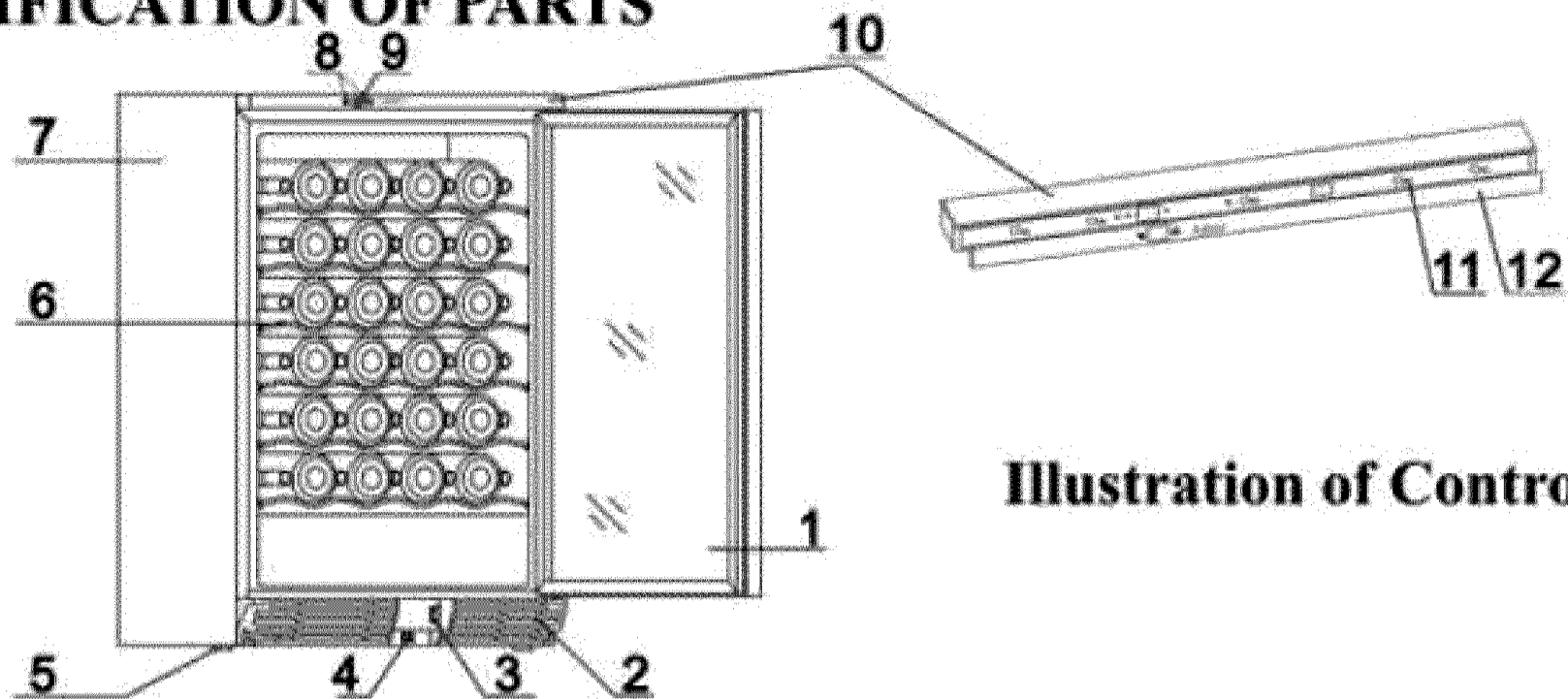
INSTALLATION

- ✧ Install your wine cellar on a solid and level floor (other than carpet). This will ensure a vibration and noise-free operation. Adjust the leveling legs in and out accordingly to stabilize the wine cellar horizontally. If the legs are not properly adjusted, the wine cellar may be unstable and result in excess noise or vibration.
- ✧ It is not advisable to install the wine cellar directly adjacent to a kitchen sink as moisture from this location could cause premature corrosion to the components of your new wine cellar.
- ✧ Do not install your new wine cellar in direct sunlight or near a range of heat or oven. Such external sources of heat may affect the proper storage temperature and compromise the taste and features of your wine.
- ✧ Do not install your wine cellar in the garage.

CAUTION: DO NOT USE EXTENSION CORDS!

WARNING: RISK OF CHILD ENTRAPMENT. Before you throw away your old cellar, take off the door. Leave the shelves in place so that children may not easily climb inside.

IDENTIFICATION OF PARTS



- | | | |
|-------------------|----------------------------------|------------------|
| 1. Glass Door | 2. Grill | 3. Door Switch |
| 4. Lamp Switch | 5. Adjustable leveling legs | 6. Shelf |
| 7. Cabinet | 8. Temperature Adjustment button | 9. LED Indicator |
| 10. Plastic Panel | 11. Screw | 12. PVC Cover |

REVERSAL OF DOOR SWING:

The door of the wine cellar could be opened either from the left or right side.

The wine cellar, as delivered to you, is installed from the left side.

If you want to reverse the open direction of door, please do as follows:

1. Disconnect the power, take out all the wines and lay the wine cellar back on ground.
2. Unscrew the two screws and take off the grill.
3. Remove the lower door axis, axis jacket and the door.
4. Remove the door holder on left side and install it on the other side.
5. Tear off the PVC cover of the plastic panel.
6. Unscrew the five screws and take off the plastic panel.
7. Remove the upper door axis, axis jacket and install them on the left, then tighten the screw.
8. Reinstall the door.
9. Install the lower door axis, axis jacket on the left side.
10. Install the grill and tighten the screws.
11. Install the plastic panel and tighten the five screws.
12. Replace the PVC cover which is available in the manual bag.
13. Set the wine cellar upright 2 hours prior to operation.

INSTRUCTIONS FOR CORRECT AND EFFICIENT USE

- ✧ The wine cellar requires a power supply of **115VAC** and **60Hz**. Make certain that you connect the wine cellar to a proper voltage supply.
- ✧ **Triple temperature zones** ensure the proper storage temperature for the right wine: red wines are stored in the upper section of the cabinet (approximately 60°F or 15°C); white wines are stored in the middle section (approximately 50°F-55°F or 10°C-12°C); and sparkling wines are stored in the bottom section (about 45°F or 7°C). The LED indicator shows the temperature in the middle section, the temperature of upper section is slightly higher and the temperature of bottom section is slightly lower.
- ✧ Reduce the frequency of opening the door to conserve energy and maintain proper storage temperature inside. Do not keep the door open for any longer than necessary.
- ✧ You may turn on the interior light to enhance the display of your fine wines. Please note that the light can produce some heat; therefore, extended or prolonged lighting can affect inner storage temperature.
- ✧ The temperature pre-set by the manufacturer is 54 °F(12 °C). When you connect to power, the indicator shows the temperature of 54 °F(12 °C). The adjustable temperature range is 40 °F - 65 °F (4°C -18°C). If you wish to adjust 54 °F(12 °C), you may press the button “+” to increase or “-” to decrease until you reach the desired temperature.
- ✧ When the power is first turned on or when the power comes on again after an extended power outage, the wine cellar may run continuously for several hours in order to cool the entire cabinet to the normal operating temperature. When the interior temperature has stabilized, the wine cellar will enter the automatic control mode.
- ✧ Depending on location and usage, the wine cellar compressor may run more continuously on hot days, and run relatively less on cold days.
- ✧ The **automatic self-defrost system** will eliminate any frost or moisture from the inner cabinet.

- ✧ If instructions are followed according to manufacturer's specifications, the compressor unit will offer **worry-free operation**.

PACAGING AND TRANSPORTATION

- ✧ When unpacking unit for inspection, make certain that all parts are replaced in their original position for re-transporting to further destination.
- ✧ **Do not lay wine cellar on its side.** The angle between the cabinet and the ground should not be less than 45° .
- ✧ Do not handle or lift the wine cellar by its door.
- ✧ Collision and violent vibrations should be avoided during moving and transportation.

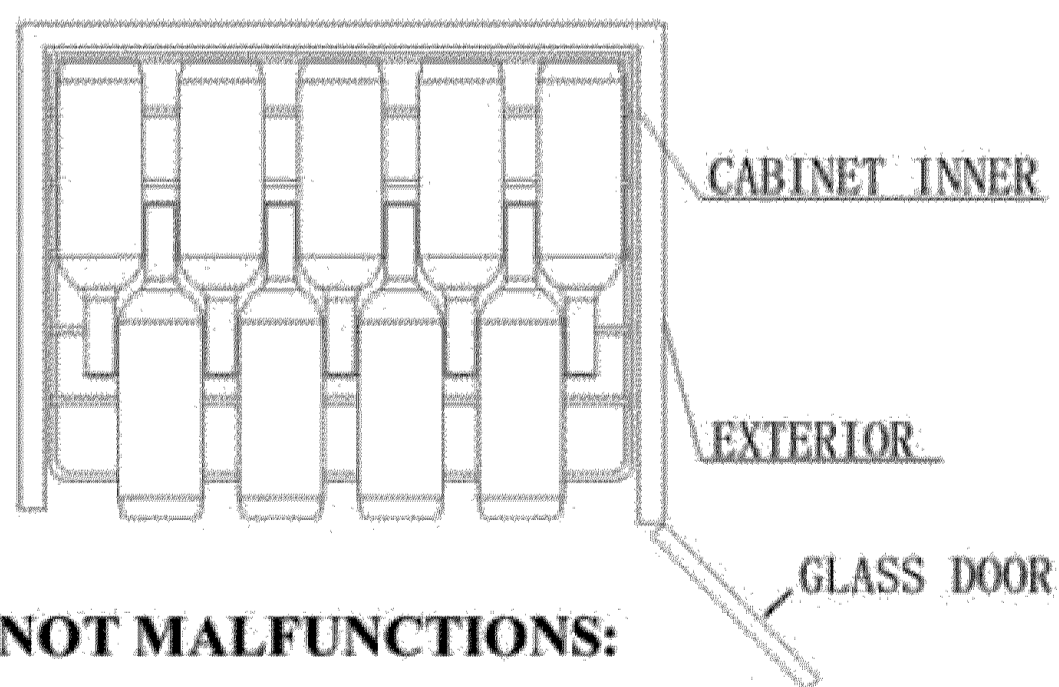
CAUTIONS FOR OPERATION

- ✧ When using wine cellar for the first time or after it has been moved, **wait for 30 minutes before plugging in** to avoid damage to the compressor.
- ✧ After removing the power plug from the outlet, wait 5 minutes before plugging wine cellar in again to avoid damage to the compressor.
- ✧ Make certain the wine cellar is plugged into an **approved circuit or outlet**. To prevent accidents, do not use in an overloaded circuit or outlet. The electrical outlet should have **proper ground fault protection**.
- ✧ Do not use this wine cellar if electrical supply outlet is questionable or does not conform to these instructions.
- ✧ Do not damage the insulation on the electrical cord or place weight on the cord. Consumers should not attempt to lengthen the power cord.
- ✧ Remove all packing prior to using the wine cellar to ensure proper operation.
- ✧ Explosive containers or hazardous chemicals cannot be stored in the wine cellar under any circumstances.
- ✧ Temperature fluctuation is normal.

- ✧ Be careful not to pour water or other liquids on the wine cellar. **Moisture on the electrical wires or components could cause electrical shock.**
- ✧ Do not place heavy objects on the wine cellar or its door, as excessive weight may affect its stability and cause the wine cellar to topple over.

MAINTENANCE AND TROUBLESHOOTING

- ✧ The wine cellar does not get cold at all:
Check to ensure the power plug is installed properly. Check the main power supply to make certain a fuse has not blown or the main circuit breaker has not tripped off.
- ✧ The wine cellar does not get cold enough:
Is the temperature set above 54 °F (12°C)? Is the door being opened and closed too frequently? Is vent free from any obstruction?
- ✧ The wine cellar is noisy:
Make certain the unit is properly leveled and standing firm. You may have to adjust the leveling legs. Also check to see if there may be another source of noise nearby.
- ✧ How to fit my bottles?
Look at diagram for proper positioning.



- ✧ **THE FOLLOWING ARE NOT MALFUNCTIONS:**
Because of refrigerant circulation in evaporator, a common sound similar to running water may sometimes be heard when the compressor is operating. Sometimes there is a pit-a-pat sound when operation starts or stops.

LIMITED WARRANTY:

The limited warranty is for twelve months on parts and labor from the date of sale. This limited warranty does not cover:

Damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor troubles, strikes, lockouts, delay of carrier, unauthorized repair or any other cause beyond the control of the Seller whether similar or dissimilar to the foregoing.

Purchaser understands and acknowledges that the goods sold here are wine cellars, which house wines. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar perils that might occur.

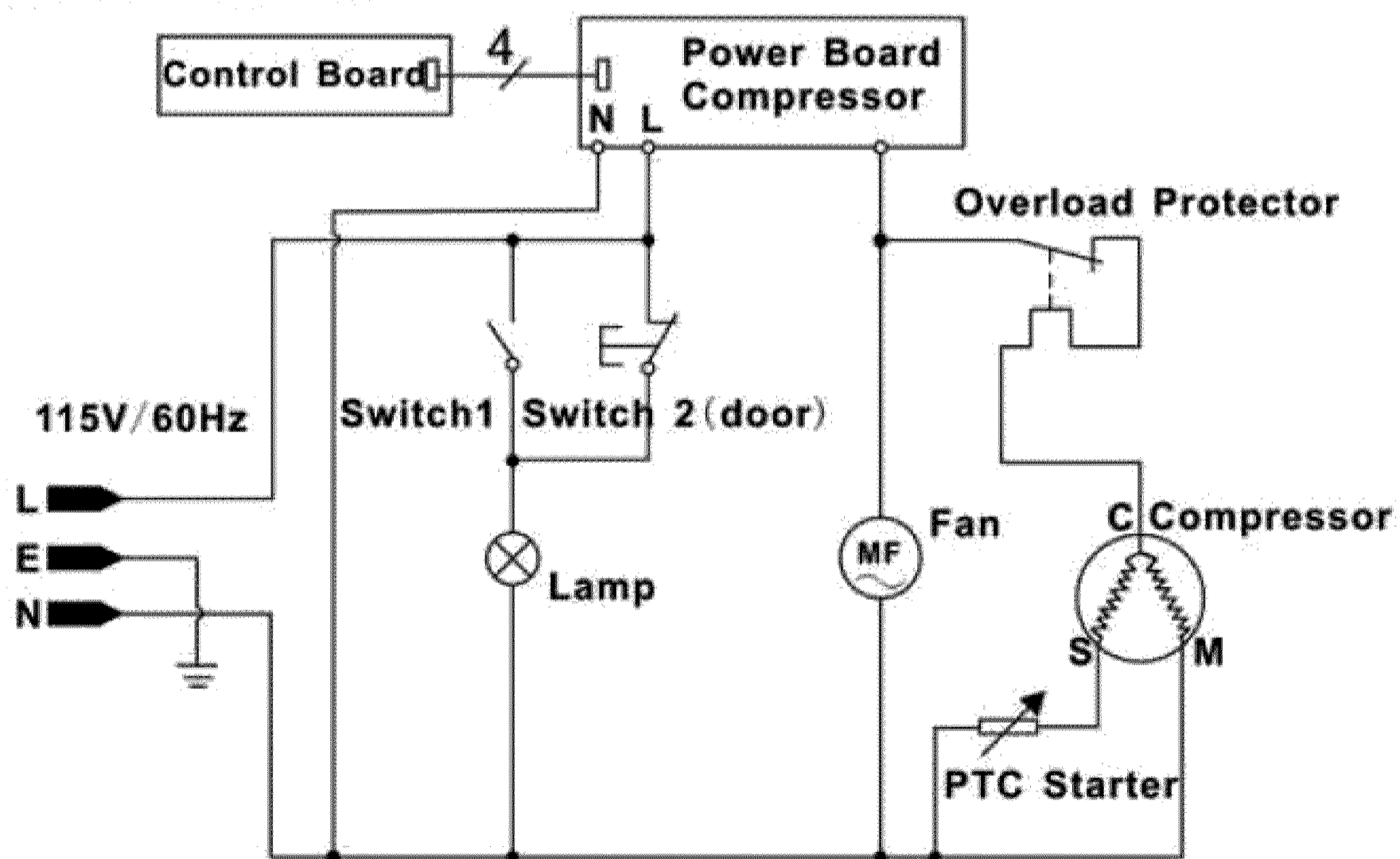
For service on your unit due to malfunction please call 866 548 0883.

If the service technician makes an in home visit and finds the unit working correctly, you will be subject to a service fee for the visit.

Please Review Terms And Conditions On www.vinotemp.com

For more Information and Service please email us at info@vinotemp.com

CIRCUIT DIAGRAM



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